

Army Center of Excellence, Subsistence

WELCOME



U S Army Culinary Arts



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Culinary Program



**What is the
Return on
Investment in
the Army
Culinary Arts
Program?**

Culinary Arts Program



- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.





AR 30-22

1. Improve the overall quality of food and training.



2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs.



THE GOLD MEDAL STANDARD

- Well-planned, simple, cost-effective, and correctly portioned menus.
- Presented beautifully, seasoned to perfection.
- Correct textural features
- Cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top.
- But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.





Improving Performance

1. Practice to current standard

2. Learn from feedback

3. Rehearse to new Standards

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U.S. Army Team 2000



Apprentices and Coach Miller



Christmas Meal



Easter Meal



Rock Sugar Coral



Christmas Meal



Easter Meal



Autumn



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TEAM



Spring



Rock Sugar Coral





Installation of the Year

• 75% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:

- Army Senior Chef of the Year
- Army Junior Chef of the Year
- Field Cooking Competition
- Nutritional Hot Food Challenge
- Senior Contemporary
- Junior Contemporary



Installation of the Year



• 12.5 of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved

- Buffet Platter for eight
- Three Course Meals three each
- Hot entrée buffet for ten
- Six Plated Appetizers
- Six different Desserts
- One Buffet Platter of Petite fours
- One buffet centerpiece

Culinary Knowledge Bowl



12.5% of total score

